

IN THE CLAIMS

Kindly amend Claims 3, 4, 5, and 8 as follows.

1-2(canceled).

3. (currently amended) A method of making a dried meat food product, comprising:

- (a) placing in a grinder/mixer a mixture comprising the following ingredients
 - (i) 55% to 75% by weight pre-smokehouse prepared meat,
 - (ii) 10% to 20% by weight dried fruit,
 - (iii) 10% to 20% by weight nuts and/or seeds, and
 - (iv) 5% seasonings and additives; wherein said seasonings and additives comprise corn syrup solid.
- (b) mixing and grinding the mixture of ingredients;
- (c) aging the ground and mixed mixture for about 8 hours;
- (d) forming the aged mixture into articles having desired shapes; and
- (e) drying, smoking, and cooking the formed articles to an internal temperature of 175 degrees F in a heated smokehouse until the articles having desired shapes become dried, kippered, or jerky in constitution.

4. (currently amended) A dried, smoked, and cooked meat product made by drying, smoking and cooking an unsmoked and uncooked mixture, wherein such unsmoked and uncooked mixture comprises, by weight:

- (a) 55% to 75% by weight pre-smokehouse prepared meat;
- (b) 10% to 20% by weight dried fruit;

- (c) 10% to 20% by weight nuts and/or seeds; and
- (d) ~~5% seasonings and additives;~~ about 2% salt;
- (e) about 1.6% corn syrup solid; and
- (f) about 0.8% dextrose.

5. (currently amended) A dried, smoked, and cooked meat product made by drying, smoking and cooking an unsmoked and uncooked mixture, wherein such unsmoked and uncooked mixture consists essentially of, by weight:

- (a) 55% to 75% by weight pre-smokehouse prepared meat;
- (b) 10% to 20% by weight dried fruit;
- (c) 10% to 20% by weight nuts and/or seeds; and
- (d) ~~5% seasonings and additives;~~ about 2% salt;
- (e) about 1.6% corn syrup solid;
- (f) about 0.8% dextrose;
- (g) about 0.73% spices;
- (h) about 0.06% maple sugar;
- (i) about 0.05% sugar;
- (j) about 0.04% sodium erythorbate; and
- (k) about 0.01% sodium nitrite.

6. (previously presented) A method of making a dried meat food product as in Claim 3 wherein the step of forming the aged mixture into articles having desired shapes comprises extruding the mixture through a flattened horn.

7. (previously presented) A method of making a dried meat food product as in Claim 6 wherein the extruded mixture is formed into individual strips having a length dimension of about 7 inches and a width dimension of about 1 inch.

8. (currently amended) A method of making a dried meat food product as in Claim 3 further comprising:

- (f) vacuum packaging ~~ones of~~ said articles having desired shapes.